

Dinner Menu

CCD RESTAURANT WEEK

3-Course Prix-Fixe Meal: **\$45 per person**

Specialty Cocktails: **\$14**

Midnight Elixir

A luxurious blend of rich Knob Creek bourbon and amaretto, layered with sweet vermouth and fresh blackberry, served smooth and sophisticated

Golden Paradise

A vibrant fusion of tropical passionfruit and spicy chili infused Hornitos tequila, fresh lime, and a touch of agave - finished with a bold chili-salt rim for a golden touch of heat

Course One

Jhatpat Shrimp (GF)

Crispy battered shrimp tossed with bold street-style spices

Chicken 65

Bite-sized chicken marinated with spices, and herbs, deep-fried and tossed with curry leaves, green chilies, and garlic

*Butter Mussels Masala (GF)

Mussels cooked in a creamy, buttery tomato-cashew gravy with caramelized ginger, honey, and fenugreek greens

Mixed Vegetable Soup (V, GF)

A light and nutritious soup made with fresh seasonal vegetables, gently simmered to enhance natural flavors

Malai Broccoli & Mushroom (GF)

Due marinated in Cream cheese and aromatic spices, grilled to a juicy, melt-in-the-mouth finish

Signature Tandoori Chicken (GF)

Bone-in chicken marinated in yogurt and our signature spice blend, grilled in a traditional tandoor

Course Two

Served with lemon rice or Basmati Rice & Garlic Naan

Shrimp Lababdar (GF)

Shrimp in a rich, caramelized onion, tomato, and ginger sauce, garnished with fresh cilantro

*Paneer Mutter (GF)

Soft paneer and green peas simmered in an onion-tomato ginger-garlic gravy, finished with toasted cashews and fenugreek greens

Tandoori-Seared Salmon (GF)

Boneless salmon marinated with yogurt, ginger, garlic, and freshly ground spices, grilled in a tandoor

Saag Aloo (V, GF)

Potatoes cooked in a velvety spinach curry with garlic, ginger, garam masala, and dill spices

Laal Maas Lamb Curry (GF)

Tender lamb slow-cooked in a fiery Rajasthani-style gravy of dried red chilies, garlic, and whole spices

Chicken Methi Curry (GF)

Aromatic curry of tender chicken cooked with fenugreek leaves in tomato-based sauce

*Nawabi Leg Biryani (GF)

Tender marinated chicken leg slow-cooked with fragrant basmati rice, saffron, ghee, and aromatic spices using the traditional dum method

Course Three

Shahi Choco Lava Cake

Soft, moist chocolate cake with a warm, molten chocolate center

Snowball Rasgulla (GF)

Soft, spongy cottage cheese balls soaked in light sugar syrup

Pear Ginger Sorbet (V, GF)

A refreshing dairy-free sorbet blending sweet ripe pears with a subtle, zesty ginger finish

*This dish contains Nuts / Cashew Nuts / Sesame. Our kitchen prepares menu items that include dairy, gluten, nuts, shellfish and soy. We cannot guarantee menu items to be completely allergen free. Please consider this when ordering from our menu. Please advise us of your food allergies (V: Vegan & GF: Gluten Free). Our kitchen prepares the food with a mild spice level. Kindly advise the restaurant of your spice level based on your preferences when you order food.